



*The Clubs at Quantico  
and Conference Center*

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The Clubs at Quantico and Conference Center  
3017 Russell Road, Quantico, VA 22134  
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[www.quantico.usmc-mccs.org](http://www.quantico.usmc-mccs.org)

# WELCOME

## *Welcome to The Clubs at Quantico and Conference Center*

The Clubs at Quantico would like to welcome you to experience the finest quality and taste when it comes to your culinary and entertainment needs. We offer a variety of services to make your catered event the best it can be.

Whether you are planning a special occasion for a few or for many, The Clubs has what you're looking for! Not sure what you need? Don't worry! Our staff is ready to help you put together a custom menu that best suits your needs and budget.

We want to make sure all of our guests get the unique help they need. Customer service is our number one goal, so we invite you to come to The Clubs or bring The Clubs to your special event!

# FREQUENTLY ASKED QUESTIONS

## *Frequently Asked Questions*

### **CAN I BRING MY OWN FOOD AND BEVERAGE?**

Wine and champagne may be brought into the venue. The corkage fee is \$12 per bottle. The only foods allowed inside the building are ceremonial cakes, ceremonial cupcakes, and/or a “candy bar”. The cake cutting fee is \$1 per person.

### **IS THERE AN EXTRA CHARGE TO HAVE A BARTENDER?**

A bartender/bar at your event is \$100 for four hours. We recommend one bartender for every 75 guests.

### **WHAT IS YOUR SERVICE CHARGE AND SALES TAX?**

Service charge is 18%, no charge for sales tax.

### **CAN I BRING CANDLES?**

Yes, they need to be enclosed in a glass vase or votive.

### **WHAT TIME CAN VENDORS HAVE ACCESS THE DAY OF MY EVENT?**

Vendors may begin set-up two hours prior to the event.

### **DO THE ROOMS HAVE DANCE FLOORS?**

Yes, we have portable dance floors. There is a \$150 fee to include a dance floor when not choosing a wedding package.

### **DO YOU OFFER KIDS' MEALS AND VEGETARIAN MEALS?**

Yes, we offer both. A kid's meal would consist of chicken fingers and french fries, \$11.00 per child. The Vegetarian Meal is Chef's Choice.

### **WHAT ARE THE DEADLINES FOR FINAL PAYMENT AND HEADCOUNT?**

A non-refundable deposit is due at the time you reserve the event in order to secure your date. Full payment and final headcount are due 15 days prior to your event.

### **HOW LONG CAN I BOOK AN EVENT FOR?**

All events are reserved in four-hour increments. Anything beyond is an additional \$300 per hour.

### **DO WE HAVE A ROOM FOR THE WEDDING PARTY TO GET READY IN?**

Unfortunately, we do not have a designated dressing room for the party. We recommend contacting The Crossroads Inn at 703-630-4444 to reserve a room.

### **IS THERE A CLEAN UP FEE?**

No.

### **CAN I TAKE LEFTOVER FOOD TO GO?**

Unfortunately, we are not able to box up leftovers due to Naval policy.

### **HOW MUCH IS THE CHAMPAGNE TOAST IF I DON'T CHOOSE A WEDDING PACKAGE?**

A Champagne Toast is just \$19.95 (plus 18% service charge) per bottle. There are approximately eight pours per bottle.

### **WHAT HAPPENS IF I DO NOT MEET THE FOOD AND BEVERAGE MINIMUM?**

If you do not meet the minimum, a room rental fee will be charged depending on which room you're utilizing.

# HORS D'ŒUVRES PACKAGES

## *Hors D'œuvres Packages*

**ALL SELECTIONS WILL BE REPLENISHED FOR 1½ HOURS  
AND REQUIRE MIN. OF 50 GUESTS.**

### **THE POTOMAC**

*\$18 per guest*

Fresh Fruit Platter, Assorted Cheese Board with Crackers, Vegetable Crudités with Ranch Dip, Shrimp Egg Rolls with Sweet & Sour Sauce, BBQ Meatballs, and Tortilla Chips with Spicy Salsa

### **THE DIPLOMAT**

*\$21 per guest*

Fresh Fruit Platter, Assorted Cheese Board with Crackers, Vegetable Crudités with Ranch Dip, Italian or BBQ Meatballs, Chicken Wings, Seared Top Round of Beef with Carver, Condiments, and Rolls

### **COMMANDANT'S PACKAGE**

*\$27 per guest*

Fresh Fruit Platter, Vegetable Crudités with Ranch Dip, Spring Rolls with Sweet & Sour Sauce, Pot Stickers with Dipping Sauce, Assorted Quiche, Swedish Meatballs, Sesame Honey-Glazed Wings, International Cheese Boards with Crackers, Top Round and Roast Turkey Breast with Carver, Condiments, and Rolls

# HORS D'ŒUVRES • STARTERS

## *Hors D'œuvres*

### **BAKED BRIE IN PUFF PASTRY**

\$100 (per 2 lb.)

Served with Crostini

### **SCALLOP MEDALLIONS WRAPPED IN BACON**

\$125 (100 count)

### **VEGETABLE SPRING ROLLS**

\$50 (100 count)

### **ANTIPASTO ON SKEWERS**

\$50 (serves 25)

### **CHICKEN SATAY (YAKITORI)**

\$50 (serves 25)

### **ASPARAGUS WITH ASIAGO CHEESE**

\$50 (serves 25)

### **SHRIMP COCKTAIL**

\$100 (100 pieces)

Served with Cocktail Sauce.

### **CRAB COCKTAIL**

\$214 (serves 50)

Served by the pound.

### **MINI CRAB CAKES WITH CITRUS**

#### **AIOLI**

\$120 (serves 50)

### **TOMATO BASIL BRUSCHETTA**

\$65 (50 count)

## *Starters*

### **COCKTAIL MEATBALLS**

\$50 (160 count)

### **COCKTAIL FRANKS**

\$130 (160 count)

### **WINGS**

\$150 (96 count)

Choose from Plain, Hot Buffalo,  
or BBQ Style

## Display Boards

### **CHEESE BOARD WITH CRACKERS**

\$50 (serves 25)

Cubed Cheddar, Swiss, and Pepper Jack Cheeses, served with Crackers on a Bed of Curly Leaf Lettuce

### **INTERNATIONAL CHEESE DISPLAY**

\$100 (serves 25)

Blue Gouda, Brie, and Boujan, served with Crackers on a Bed of Curly Leaf Lettuce

### **FRESH VEGETABLE CRUDITÉS WITH DIP**

\$30 (serves 25)

Celery, Baby Carrots, Cauliflower, Broccoli, and Green Pepper Slices, served with Ranch Dressing

### **FRESH CUBED FRUIT PLATTER**

\$50 (serves 25)

Fresh Cantaloupe, Honeydew, Pineapple, Strawberries, and Grapes

### **DELI MEAT AND CHEESE PLATTER**

\$143 (serves 25)

\$285 (serves 50)

Sliced Turkey Breast, Ham, and Roast Beef paired with Sliced American, Swiss, and Provolone Cheeses, served with Mayonnaise, Dijon Mustard, Relish Tray, Sliced Tomato, Red Onion, Lettuce, and Kaiser Rolls

### **SMOKED ATLANTIC SALMON WITH TRADITIONAL ACCOMPANIMENTS**

\$120 (serves 20)

### **HOUSEMADE TORTILLA CHIPS WITH PICO DE GALLO**

\$70 (serves 50)

### **BABA GHANOUJ, HUMMUS, TAPENADE, & TOASTED PITA CHIPS**

\$70 (serves 20-25)

## Specialty Stations

### **SEARED TOP ROUND OF BEEF CARVING STATION**

\$240 (serves 50)

Includes Carver, Rolls, and Condiments

### **WHOLE ROAST TURKEY BREAST CARVING STATION**

\$175 (serves 50)

Includes Carver, Rolls, and Condiments

### **HARDWOOD SMOKED HAM CARVING STATION**

\$175 (serves 50)

Includes Carver, Rolls, and Condiments

## *Dips*

### **HOT SPINACH AND ARTICHOKE DIP**

\$150 (serves 75-100)

Served with Crostini

### **HOT CRAB DIP**

\$150 (serves 75-100)

Served with Crostini

### **ONION DIP**

\$2.95 (per pint)

### **CHEESE DIP**

\$4 (per pint)

### **BUFFALO CHICKEN DIP**

\$18 (per pint)

## *Snacks*

### **PRETZELS**

\$3.75 (per 1 lb. bag)

### **CORN CHIPS**

\$4.60 (per 1 lb. bag)

### **TORTILLA CHIPS**

\$4.60 (per 1 lb. bag)

### **POTATO CHIPS**

\$5.75 (per 1 lb. bag)

### **ASSORTED FRESH BAKED**

### **GOURMET COOKIES**

\$40 (48 count)

### **ITTY BITTY SNACK PACKAGE**

\$6.50 per guest

Assorted Fresh Baked Cookies, Canned Sodas, and Coffee.

## *Drinks*

### **SOFT DRINKS**

\$1.50 (each)

12 oz. Can

Coca-Cola & Pepsi Products

### **JUICE**

\$2 (each)

10 oz. Bottle

Orange Juice, Grapefruit, Cranberry, & Pineapple

### **BOTTLED SPRING WATER**

\$1.50 (each)

16 oz. Bottle

### **FRUIT PUNCH**

\$7.50 (per gallon)

### **LEMONADE**

\$10 (per gallon)

### **STARBUCKS COFFEE**

\$20 (per gallon)

### **HOUSE BLEND COFFEE**

\$10 (per gallon)

### **ICED TEA**

\$10 (per gallon)

### **FLAVORED WATER**

\$3 (each)

### **SPARKLING WATER**

\$2.75 (each)

Pellegrino

## Wine Selection

### PRICE PER BOTTLE

#### Cabernet

William Hill, Central Coast	\$21.95
Louis M. Martini, Napa	\$33.95

#### Merlot

Red Rock, California	\$18.95
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#### Other Reds

Apothic, California	\$20.95
Don Miguel Gascon Malbec, Argentina	\$25.95
Brindlewood Pinot Noir, Central Coast	\$22.00

#### Chardonnay

William Hill, Central Coast	\$20.95
Acacia, Carneros	\$25.95

#### Sauvignon Blanc

Whitehaven, New Zealand	\$22.00
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#### Pinot Grigio

Maso Canali, Italy	\$22.95
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#### Moscato

Cacuna Bianca, Italy	\$24.95
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#### Riesling

Peter Mertes, Germany	\$16.00
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#### Sparkling

Marquis de la Tour, France	\$21.95
Korbel Brut, California	\$27.95

## House Wine

By the Glass	\$4.00
Chardonnay (Bottle)	\$16.00
White Zinfandel (Bottle)	\$16.00
Cabernet (Bottle)	\$16.00
Merlot (Bottle)	\$16.00

## Beer

Domestic Beer	\$3.00
Imported Beer	\$4.50
Non-Alcoholic	\$3.00

## Draft Beer

Domestic Beer	\$3.50
Imported Beer	\$4-\$5

## Liquor Selection

Well Brands	\$4.50
Call Brands	\$5.50
Premium	\$5.75
Super Premium (i.e., Grey Goose, Patron)	\$7.50

## House Champagne

Andre (Bottle)	\$14.75
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## Sides

### VEGETABLE SELECTIONS

Broccoli Spears  
Whole Green Beans  
Vegetable Medley  
Peas  
Corn

### POTATOES, PASTA, AND RICE SELECTIONS

Potatoes {*Whipped, Oven Browned, Parsley Steamed, or Baked*}  
Garlic Buttered Orzo  
Rice {*Steamed, Pilaf, or Wild Medley*}

## Sweets

### LUNCH DESSERT SELECTIONS

Apple Cobbler  
Cheesecake  
Pie {*Apple, Boston Cream, or Lemon Meringue*}  
Cake {*Carrot, Chocolate, Lemon, or Red Velvet*}

### DINNER DESSERT SELECTIONS

Deluxe Premium Cheesecake  
Tiramisu  
Caramel Apple Pie  
Cake {*3-D Chocolate, Chocolate Mousse, Deluxe Carrot, or Creme Brulé Cheesecake*}

## Breakfast

### EUROPEAN CONTINENTAL BREAKFAST

*\$13.50 per guest (min. 50 guests)*

Fruit, Croissants, Whipped Butter, and Assorted Jellies. Sliced Ham and Turkey, Sliced American and Swiss Cheese, Baked Beans, and Sliced Tomato. Served with Orange Juice, Coffee, and Tea.

### THE EARLY BIRD BUFFET

*\$12 per guest (min. 50 guests)*

Scrambled Eggs, Breakfast Potatoes, Biscuits and Gravy, and choice of Bacon or Sausage. Served with Orange Juice, Coffee, and Tea.

### CONTINENTAL BREAKFAST

*\$10.50 per guest (no min. guests)*

Fresh Fruit Bowl, Assorted Muffins, Mini Danishes, and Bagels with Cream Cheese. Served with Orange Juice, Coffee, and Tea.

### PLATED BREAKFAST

*\$15 per guest (no min. guests)*

Eggs Benedict, Asparagus Spears, Breakfast Potatoes, Served with Orange Juice, Coffee, and Tea.

### EGGS CHESAPEAKE

*\$18 per guest (no min. guests)*

4 oz Crab Cake with Hollandaise Sauce, Fresh Asparagus Spears, Breakfast Potatoes, Served with Orange Juice, Coffee, and Tea.

## Pastries

### BY THE DOZEN

#### MUFFIN PLATTER

*\$18 per dozen*

#### DONUT PLATTER

*\$23.25 per dozen*

#### DANISH PLATTER

*\$23.25 per dozen*

#### CROISSANT PLATTER

*\$16.50 per dozen*

#### BAGEL PLATTER

*\$16.25 per dozen*

#### BREAKFAST QUICHE

*\$18 (serves 8)*

## Lunch

### **SOUP AND SANDWICH BUFFET**

*\$12.50 per guest (Add \$3.95 for Dessert) (min 10 guests)*

Soup of the Day

Assorted Sandwiches {*Baked Virginia Ham on Rye, Roast Top Round of Beef on a Kaiser Roll, and Roasted Breast of Turkey on Sourdough*}

Assorted Salads {*Potato Salad, Coleslaw, and Macaroni Salad*}

Iced Tea and Coffee

### **BELGIAN PITA WRAP**

*\$8.50 per guest (min 25 guests)*

Curried Chicken, Lettuce, Tomato, and Sliced Onion with Samourai and Pommes Frites.

Iced Tea and Coffee

### **CROISSANT SANDWICH DELUXE BOX LUNCH**

*\$13.25 per guest (min 10 guests)*

Choose One {*Roast Beef, Turkey, Ham, Albacore Tuna Salad, or Grilled Vegetables*}

Also includes: Kettle Chips, Whole Fruit, and Chocolate Chip Cookie,

Bottled Water

### **LAVOSH WRAP GOURMET BOX LUNCH**

*\$18.95 per guest (min 10 guests)*

Choose Two:

*Shaved Prime Rib with Cream Cheese and Horseradish Aioli,*

*Lox with Cucumber, Onion, Tomato, and Dilled Crème Fraîche*

Greek Shrimp Salad with Feta

Wine Country Chicken Salad with Brie

Grilled Balsamic Vegetable Melange

Also Includes: Kettle Chips, Caesar Salad, and White Chocolate Macadamia Nut Cookie,

Perrier Water

## Buffet Dinners

**ALL SELECTIONS REQUIRE MIN. OF 50 GUESTS**

### **THE OCCOQUAN**

*\$20.50 per guest*

Tossed Salad with House Dressing, Baked Chicken, Roast Top Round of Beef, Whole Green Beans, Oven Potatoes, Rolls & Butter, and Choice of Dessert. Comes with Iced Tea and Coffee

### **THE AQUIA**

*\$17.50 per guest*

Tossed Salad with House Dressing, Baked Chicken, Baked Ziti with Tomato Sauce and Mozzarella Cheese, Whipped Potatoes, Whole Green Beans, Rolls & Butter, and Vanilla or Chocolate Sheet Cake. Comes with Iced Tea and Coffee

### **THE RAPPAHANNOCK**

*\$24 per guest*

Tossed Salad with House Dressing, Boneless Chicken Breast, Roast Top Round of Beef, choice of two Vegetables, Potatoes, Rice, Rolls & Butter, and choice of Cheesecake or Chocolate Cake. Comes with Iced Tea and Coffee

## Crossroads Smokehouse BBQ

**ALL SELECTIONS REQUIRE MIN. OF 20 GUESTS**

### **SMOKED SINGLE MEAT BBQ**

*\$11.95 per guest*

Your choice of Ribs, Pulled Pork, Chicken, or Beef Brisket. Includes Baked Beans, Coleslaw, Buns, and Sauce

### **SMOKED TWO MEAT BBQ**

*\$13.40 per guest*

Pick any two of Ribs, Pulled Pork, Chicken, or Beef Brisket. Includes Baked Beans, Coleslaw, Buns, and Sauce

### **SMOKED TRI-MEAT BBQ**

*\$14.75 per guest*

Pick any three of Ribs, Pulled Pork, Chicken, or Beef Brisket. Includes Baked Beans, Coleslaw, Buns, and Sauce

18% Gratuity will be added.

# PLATED DINNERS

## Plated Dinners

ALL SELECTIONS REQUIRE MIN. OF 50 GUESTS

### -BEEF ENTRÉES-

#### PRIME RIB OF BEEF AU JUS

\$34.50 per guest

12 oz. Succulent Cut of Roast Prime Rib, served with Creamy Horseradish Sauce on the side

#### GRILLED RIB EYE STEAK

\$40 per guest

12 oz. Choice Rib Eye Steak

#### 12 OZ NEW YORK STRIP

\$34 per guest

12 oz. Choice New York Strip

### -POULTRY ENTRÉES-

#### GRILLED CHICKEN VER BLANC

\$22 per guest

Chicken Breast, grilled to perfection in a Light Champagne Sauce

#### CHICKEN SICILIAN

\$22 per guest

Slow-Roasted Breast of Chicken, topped with Fresh Sautéed Mushrooms, Peppers, Artichoke Hearts, Sun Dried Tomatoes, and Capers in a Wine & Butter Sauce

#### CHICKEN CORDON BLEU

\$27 per guest

Chicken Breast stuffed with Ham and Provolone Cheese, topped with White Cream Sauce

### -COMBINATION ENTRÉES-

#### STEAK AND LOBSTER

Market Price

8 oz. New York Strip and Lobster Tail

#### PETIT FILET AND LOBSTER TAIL

Market Price

5 oz. Grilled Filet and Lobster Tail

#### NEW YORK STRIP WITH TEQUILA LIME SHRIMP

\$46 per guest

8 oz. New York Strip and 5 Tequila Lime Shrimp.

#### NEW YORK STRIP WITH LUMP CRAB CAKE

\$48 per guest

8 oz. New York Strip and 5 oz. Maryland Lump Crab Cake with a side of Red Cabbage Slaw

### -SEAFOOD ENTRÉES-

#### GRILLED ROCKFISH

Market Price

#### BAKED FILET OF MAHI MAHI

\$19.99 per guest

Topped with a Mango Salsa

#### SALMON FILET

\$27 per guest

Served Grilled with Lemon Thyme Ver Blanc

### -ENTRÉE SIDES-

All Pasta Entrées include a Tossed Salad with House Dressing, Garlic Bread, and choice of Dessert\*. Comes with Iced Tea and Coffee.

All other Entrées include a Tossed Salad with House Dressing, choice of Vegetable, choice of Rice or other Starch, Rolls & Butter, and choice of Dessert\*. Comes with Iced Tea and Coffee.

\*To choose choice of Vegetable, Starch, or Dessert, please reference the "Sides and Sweets" tab.

### -VEGETARIAN ENTRÉES-

#### HALIA GRILLED EGGPLANT

\$20 per guest

With Rissoto and Choice of Vegetable

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18% Service Fee Applied  
Please note, prices are subject to change.  
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